

AMENDMENTS TO THE CLAIMS

This listing of claims replaces all prior versions of listing of claims, and listing of claims in the application.

Listing of Claims

1. (Currently Amended) Method for preparing a starch product, wherein
- an aqueous starch mixture is provided, the starch containing amylose in a content of more than 5 wt. % and less than 50 wt. % based on the dry substance; and
- the starch mixture is heated to a temperature of at least 170 °C.
2. (Currently Amended) Method according to claim 1, wherein the starch mixture is heated to a temperature between 175 and 250 °C, ~~preferably between 180 and 220 °C.~~
3. (Currently Amended) Method according to claim wherein, after the starch mixture has been heated, at least ~~a substantial~~ part of the starch is crystallised during a crystallisation step.
4. (Original) Method according to claim 3, wherein during the crystallisation step starch spherulites are formed.
5. (Currently Amended) Method according to claim 3, wherein the heated starch mixture is cooled to a temperature in the range of 0-100 °C, ~~preferably 0-50 °C~~, before, during or after the crystallisation.
6. (Previously Presented) Method according to claim 1, wherein the starch mixture is dried after being heated.
7. (Original) Method according to claim 6, wherein the starch mixture is dried by spray drying.

8. (Currently Amended) Method according to claim 6, wherein the temperature of the starch mixture at the start of the drying is at least 170 °C, ~~preferably 180-220 °C.~~

9. (Currently Amended) Method according to claim 6, wherein the starch mixture is dried after being cooled to a temperature below 170 °C, ~~preferably after being cooled to a temperature of 100 °C or less.~~

10. (Currently Amended) Method according to claim 9, wherein the heated starch mixture is cooled to a temperature in the range of 10-40 °C, then stored for at least 30 min. ~~optionally~~ under motion ~~[[-]]~~ and thereafter dried.

11. (Currently Amended) Method according to claim 6, wherein the starch remains ~~essentially~~ uncrystallised until the drying is started.

12. (Currently Amended) Method according to claim 11, wherein the heated starch mixture is cooled to a set-point temperature between 20 and 220 °C, ~~preferably between 70 and 100 °C,~~ and ~~essentially~~ immediately upon reaching the set-point temperature the starch mixture is dried.

13. (Currently Amended) Method according to claim 1, wherein at least part of the process is carried out continuously ~~in a continuous way.~~

14. (Currently Amended) Method according to claim 13, wherein heating is carried out by continuous cooking, ~~preferably~~ in a jet cooker.

15. (Currently Amended) Method according to claim 1, wherein the pH of the starch mixture before heating (as measured at 25 °C) is between 2 and 7, ~~preferably between 4 and 6.5, more preferably between 5 and 6.~~

16. (Previously Presented) Method according to claim 1, wherein the water is tap water, optionally supplemented with one or more additives.

17. (Currently Amended) Method according to claim 1, wherein the starch is cereal, root or tuber starch, ~~preferably potato starch.~~

18. (Previously Presented) Method according to claim 1, wherein the starch is a chemically, enzymatically or physically modified starch.

19. (Currently Amended) Method according to claim 1, wherein the amylose content of the starch is between 5 and 45 wt. % based upon the dry substance, ~~preferably between 10 and 40 wt. % based upon the dry substance, more preferably 15-30 wt % based upon the dry substance.~~

20. (Previously Presented) Starch product, obtainable by a method according to claim 1.

21. (Currently Amended) Starch product according to claim 20, wherein the starch product is a gellable starch powder or, a spreadable gel ~~or a rubber-like gel.~~

22. (Original) Starch product in the form of a spreadable thermoreversible gel, comprising starch spherulites.

23. (Previously Presented) Starch product according to claim 20, which is gellable in water at 20 °C.

24. (Currently Amended) Starch product according to claim 20, wherein the starch has a weight average molecular weight as determinable by size exclusion chromatography-multi angle laser light scattering-refractive index detection-SEC-MALLS-R1 in the range of 10 000 - $25 \cdot 10^6$ g/mol, ~~preferably 50 000 - $20 \cdot 10^6$ g/mol, more preferably $1 \cdot 10^5$ - $10 \cdot 10^6$ g/mol.~~

25. (Previously Presented) Foodstuff, comprising a starch product according to claim 20.

26. (Currently Amended) Film ~~comprising, at least consisting of~~ a starch product according to claim 20.

27. (Cancelled)

28. (New) Method according to claim 2, wherein the starch mixture is heated to a temperature between 180 and 220 °C.

29. (New) Method according to claim 5, wherein the heated starch mixture is cooled to a temperature in the range of 0-50 °C, before, during or after the crystallisation.

30. (New) Method according to claim 8, wherein the temperature of the starch mixture at the start of the drying is at least between 180-220 °C.

31. (New) Method according to claim 9, wherein the starch mixture is dried after being cooled to a temperature of 100 °C or less.

32. (New) Method according to claim 12, wherein the heated starch mixture is cooled to a set-point temperature between 70 and 100 °C and immediately upon reaching the set-point temperature the starch mixture is dried.

33. (New) Method according to claim 15, wherein the pH of the starch mixture before heating (as measured at 25 °C) is between 4 and 6.5.

34. (New) Method according to claim 33, wherein the pH of the starch mixture before heating (as measured at 25 °C) is between 5 and 6.

35. (New) Method according to claim 17, wherein the starch is potato starch.

36. (New) Method according to claim 19, wherein the amylose content of the starch is between 10 and 40 wt. % based upon the dry substance.

37. (New) Method according to claim 36, wherein the amylose content of the starch is between 15 and 30 wt % based upon the dry substance.

38. (New) Starch product according to claim 24, wherein the starch has a weight average molecular weight as determinable by size exclusion chromatography-multi angle laser light scattering-refractive index detection in the range of $50\,000 - 20 \cdot 10^6$ g/mol.

39. (New) Starch product according to claim 38, wherein the starch has a weight average molecular weight as determinable by size exclusion chromatography-multi angle laser light scattering-refractive index detection in the range of $1 \cdot 10^5 - 10 \cdot 10^6$ g/mol.

40. (New) Method for preparing a starch product, wherein

- an aqueous starch mixture is provided, the starch containing amylose in a content of less than 50 wt. % based on the dry substance;
- the starch mixture is heated to a temperature of at least 170 °C; and
- the starch mixture is cooled to a temperature in the range of 10-40 °C, then stored for at least 30 minutes under motion and thereafter dried.